

BEAU  
CONSTANTIA

# CECILY

2024

100% VIOGNIER

## This year

by Winemaker Megan van der Merwe

Harvest 2024 was an interesting, yet standout vintage. We had an excellent preceding winter with enough cold spells to ensure great dormancy, whilst above-average rainfall replenished our groundwater reserves. Budbreak was slightly later than usual, as soils remained cold and wet well into Spring. The extended rest period allowed vines to properly recover and recharge, which laid the foundation for a strong growing season ahead. From September through October persistent SE-winds started drying out the soils and unbelievably, by the end of January, some blocks higher up actually started hinting at water stress. A dry December and January with extremely high temperatures also sped up the ripening process and quickly brought about bunch maturation after the green harvest period. The onset of harvest was fast and furious. Higher sugar levels were observed early on at lower phenological ripeness levels, with low pH's and high natural acidities.

The latter half of the season was moderate to warm and dry and temperatures only dropped significantly towards the end of March. A vintage that delivered small berries of excellent flavour and colour due to the increased skin to juice ratios. Anticipate whites with insane fruit concentration, great structure and fresh acidities, whilst reds will show rich concentration with grippy tannins and chiseled length.

## The wine

Our Viognier is grown on a combination of terrains on our Estate and the 2024 fruit came in over 3 small pickings between 12 and 29 February. Achieving balance in Viognier is a tough task, but our cool climate allows for a lengthened ripening period, preserving the fruit's acidity whilst developing those succulent, mouth-coating phenolics and gobsmacking concentration in fruit.

Bunches were picked just after sunrise, cooled overnight and whole bunch pressed the following morning. Sulphur and dry ice were both omitted at processing in an attempt to hyperoxidise the juice. It allows us to drop out those bitter phenols that are responsible for the more astringent versions of this varietal expression. Juice settled over 2 days before being racked to various vessels for fermentation. We believe that neutral vessels do well in preserving our vineyards' unique characteristics and so 51% of the blend is fermented and matured in French oak, 32% in stainless steel and 17% in concrete egg. Of the oak portion 17% was new and the remainder 2nd to 3rd fill. Once fermentation was complete, the wine matured on the gross fermentation lees for 7 months with zero batonage before sending all the different vessels, lees and all, to stainless steel. With all parts as one, the final volume settled for a month before being bottled. The nose at first is filled with aromas of peach blossom and mandarin and with some evolution over time releases undoubted aromas of prickly pear and marigolds: A first for our Matriarch. The palate holds beautiful balance between texture and weight, tightly sewn together with our vibrant cool climate acidity. No wine is a better match for a classic Cape curry.



W.O.	ALC	TA	VA	RS	pH
Constantia	13.52 % VOL	6.1 g/l	0.41 g/l	2.0 g/l	3.36

Viognier - a rare grape variety that miraculously manages to capture our abundant sunshine in its perfumed fruit and flavours. Named for the Du Preez family matriarch, this elegant, balanced wine is both graceful and vibrant, a fitting tribute to Cecily.

WINE OF SOUTH AFRICA

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